

Domaine Sylvain Pataille Bourgogne Aligoté "Champ Forey" dry white 2021



Product price:

€246.00

Product features:

Area: BURGUNDY

Winemaker: Sylvain Pataille

Vintage: 2021

Appellation: Bourgogne Aligoté

Color: dry white

Unit Price: 30-50 €

Size: 75cl

organic or not: biodynamic and organic certified
agriculture

RVF: 93/100

Wine Advocate (Parker): 90/100

Cépage dominant: aligoté

Product short description:

Sylvain Pataille gives nobility to the "poor cousin" grape of Burgundy. Here is his "grand" aligoté, already superb but deserving of a few years of patience that will reveal its beautiful potential. A must-taste to see what the aligoté grape can REALLY achieve when mastered to perfection by a meticulous winemaker who is also an exceptional technician. **93/100 RVF**

Product description:

PRESENTATION OF DOMAINE PATAILLE
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Comments on this

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Please note, in order to limit the addition of the preservative sulfur (SO₂) at the time of bottling, Sylvain Pataille may intentionally leave "too much" CO₂ (natural, resulting from alcoholic fermentation, with no influence on the wine) to protect the wine from oxidation. If this is the case (which is quite rare), do not hesitate to decant this Aligoté and let it rest in a carafe until the excess gas (which can make the wine slightly sparkling, but is completely neutral!) escapes.

RVF Guide to the Best Wines of France 2025 (August 2024): **93/100**. *Champ Forey, which offers more breadth of texture, with a flavorful chew and fine bitterness on the finish, signs a white with strong character.*

Robert Parker's Wine Advocate (William Kelley - January 2023): **90/100**. *From a parcel planted in 1949, the 2021 Bourgogne Aligoté La Charme aux Prêtres reveals scents of pear, peach, clear honey, fresh mint, and white flowers. Medium to full-bodied, fleshy and ample, it's underpinned by racy acids and concludes with a saline finish. Drink date: 2023-2035.*

The winemaker's word:

Domaine : *"My domaine spans 14 hectares solely located in the Marsannay appellation; becoming a winemaker has been evident to me since my youth. As a consulting oenologist, I took over one hectare of vines on lease in 1999, then the area increased to two hectares in 2000 and four hectares in 2001, the year I left the lab to fully dedicate myself to the domaine and a small consulting activity. 2002 saw a significant evolution with the expansion to 10 hectares and especially the arrival of beautiful parcels. Moreover, since the 2008 vintage, the domaine has transitioned to organic and subsequently obtained the Ecocert label."*

Grape variety: 100% Aligoté

Lieu-dit: Champ Forey

Vinification: Direct and manual pressing for 5-6 hours, using whole bunches.

Aging: 11 months in barrels on lees then 1 month in tanks
